

# Mario's Place



*"The Mission Inn Is Across From Us"*

*"Best Chef" Inland Empire Magazine 2002 & 2003*

*"Best of Award of Excellence" Wine Spectator Magazine 2004, 2005 & 2006*

*"Gold Awards" Southern California Restaurant Writers Assoc.*

## *Reviews...*

"Some of the Inland Empire's most creative cuisine is found at this fine dining, family run restaurant that's often touted as one of the Inland Empire's best. Chef Leone Palagi's is a contemporary interpretation of Northern Italian and Southern French cuisine. Elegant interior with Philippine mahogany and modern paintings. The front windows from the dining room provide a view of the Mission Inn's turrets as they catch the colors of the sunset".  
*Inland Empire Magazine - February 2003*

"The most hip, happening place in the whole Inland Empire. The kind of place that could easily compete on SoHo, SoMa, or South Beach Miami, if it weren't across from the Mission Inn" & "It's cool and haute, confident and uncompromising, with everyone swinging. For me everyone, they hit all the right notes".

*Press Enterprise - September 24, 2001*

## *Private Party Facilities & Catering:*

Private dining rooms feature a décor that balances warm classicism with contemporary touches and abstract art and can accommodate parties of 12-16 (Elevator Room), 16-24 (Red Room) and 25-50 (Patio) guests for sit down dinner. Additionally, accommodations can be made for up to 350 guests for cocktail receptions and up to 200 for sit-down. Off-premise catering is available for lunch, dinner and cocktail parties for any amount of guests.



*Mario's Place - 3646 Mission Inn Avenue - Downtown Riverside, CA - Reservations #951.684.7755 - Fax #951.684.3808 or 951.684.9406*

Our menus are printed (No Extra Cost) with (3 to 4) main course selections – you do not need to pre-order these items; your custom menu allows your guests to choose at the table. Want to make changes to the pre-set menus? Do you have specific diet concerns? No problem! Simply make your substitutions (Via Substitution Page) and we'll let you know the final price of your custom menu.

Revised: October 12, 2006

**Offers:**

Fine Dining Contemporary Northern Italian Cuisine, Banquet/Private Rooms, Bar/Lounge, Full Bar, Non-Smoking Area, Patio/Outdoor Dining, Smoking Area (Front Patio), Wheelchair Access, Award Winning Cuisine & Wine List

**Price Range (Banquet):**

Select Menus priced from \$54, \$60, \$69... Custom Chef Prix Fixe Menus are available on request.

Note: \* Only for Saturday Day & Sunday & Monday (this menu includes coffee & tea service and is offered only at specific times of the day)

**Banquet & Catering Contact:** Alan Bell #(951) 684.7755 or Direct Line #(909) 260.4460

Email: [alan@mariosplace.com](mailto:alan@mariosplace.com)

**Entertainment:** Live Bands on Weekend (Friday & Saturday) 10:00pm till 1:00am – No Cover Charge

**Address:**

3646 Mission Inn Avenue – Downtown Riverside- CA – 92501 - Cross Streets Mission Inn Avenue & Orange Street

**Parking:**

Behind restaurant off of Orange Street - Parking Garage #1. For detailed information, please visit our website @ [www.mariosplace.com](http://www.mariosplace.com) (Map/Directions)

**Hours of Operation:**

Lunch: Thursday - Friday: 11:30am - 2:30pm

Dinner: Monday - Thursday: 5:30pm - 9:30pm, Friday - Saturday: 5:30pm - 11:00pm +/-

**Payment Options:**

AMEX, Diners Club, Discover, MasterCard, Visa

**Additional information:**

**Executive Chef:** Leone Palagi

**Dress Code:** Business & California Casual (No Baseball Caps or Sleeveless Shirts)

**Accepts Walk-Ins:** Yes, although reservations are recommended



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# **RESERVATION INFORMATION CONTRACT AGREEMENT**

- All large parties must be booked and/ or cancelled in writing (fax is acceptable – #951.684.3808 or 951.684.9406
- Customer must guarantee number of guests 1 week prior to event date.
- Events booked with less than 1 week notice must guarantee number of guests at time of booking
- The confirmed number of guests by the customer constitutes the minimum charge for the event at the agreed price per person and may not be reduced.
- Time limit for room reservations is 2½ hours from start time. Mario's Place reserves the right to charge an additional room charge if time is exceeded.
- All menus include bread & butter service
- Menu items may be subject to change depending on availability.
- 18.5% gratuity is added to all banquet parties as well as applicable sales tax
- All private rooms and large parties (12 or more) require banquet menus unless agreed to by Mario's Place
- Audio visual equipment is available for corporate parties; ask manager for details and prices

**DEPOSIT REQUIRED**  
FOR MOST BOOKINGS AND IS BASED ON THE NUMBER OF GUESTS CONFIRMED AND THE COST OF MENU CHOSEN.

**ACCEPTED FORMS OF PAYMENT:** Major Credit Cards / Company Checks / Personal Checks with proper ID and local bank address

\*\*\*\*\*

*By completing the following I (or my company) agrees to the terms as stated above by Mario's Place, Inc.*

**NAME OF GROUP OR PARTY:** \_\_\_\_\_

**CONTACT PERSON:** \_\_\_\_\_

**RESERVATION DATE:** \_\_\_\_\_ **DAY OF THE WEEK:** SUN/MON/TUES/WED/THURS/FRI/SAT

**TIME:** \_\_\_\_\_ **GUEST COUNT:** \_\_\_\_\_

**DAYTIME PHONE & EXTENSION:** \_\_\_\_\_

**EVENING PHONE:** \_\_\_\_\_ **FAX NUMBER:** \_\_\_\_\_

**CHOOSE MENU (DINNER ONLY):** \_\_\_\_\_ \$54p.p. \_\_\_\_\_ \$60p.p. \_\_\_\_\_ \$69p.p. \_\_\_\_\_ OTHER

**CREDIT CARD NUMBER & EXP DATE:** \_\_\_\_\_

**NAME OF CARDHOLDER:** \_\_\_\_\_

**SIGNATURE OF CARDHOLDER OR AUTHORIZED AGENT:**

X \_\_\_\_\_

**NOTE: IF CANCELING, PLEASE FAX "ATTENTION: ALAN BELL"**  
**FAX NUMBERS #951.684.3808 or 951.684.9406**

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## GENERAL BANQUET & RESERVATION INFO

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## IMPRESSION MENU

**\$60 per-person**

### First Course

#### **Dungeness Crab**

With field greens, mango & citrus ginger cilantro vinaigrette

### Second Course

#### **Soup of the Day**

### Third Course Selections

#### **Sweet Pea Tortellini**

With truffle butter & Parmigiano

Or

#### **Grilled Pacific Swordfish**

With haricots verts, shiitakes & light sauce of roasted garlic, parsley & lemon

Or

#### **Pan Roasted Breast of Chicken**

With potato-garlic puree, saute'd portabello mushrooms & rosemary jus

Or

#### **Grilled Angus New York**

With celery root puree, scallions & Chianti-porcini sauce

### Dessert Selection

#### **Trio of Petite Desserts**

## SENSATIONAL MENU

**\$54 per-person**

### Hors d'oeuvres

#### **Wood Oven Pizzas & Calamaretti Fritti**

### First Course

#### **Classic Caesar Salad or Soup of the Day**

### Main Course Selections

#### **Butternut Squash Ravioli**

With sage butter sauce & saute'd shiitake mushrooms

Or

#### **Sautéed Scottish Salmon**

With caponata (sweet & sour vegetables) & yellow bell pepper "essence" & basil extra virgin olive oil

Or

#### **Pan Roasted Breast of Chicken**

With celery root puree, saute'd portabello mushrooms & rosemary jus

Or

#### **Grilled Angus New York**

With fingerling potatoes, haricots verts & 15 year old balsamic-horseradish sauce

### Dessert Selection

#### **Trio of Petite Desserts**

## GRAND IMPRESSION

**\$ 69 per person**

With this menu format, courses are pre-selected by the host.

*Below is an example; this menu does change according to available products.*

### Hors d'oeuvre

#### **Crispy Squash Blossoms**

Filled with goat cheese & tomato-basil sauce

### Appetizer Course

#### **Dungeness Crab**

With field greens, mango & citrus-ginger vinaigrette

### Pasta Course

#### **Handmade Sweet Pea Tortellini**

With Truffle Butter & shaved Parmigiano

### Meat Course

#### **Roast Veal Loin**

With wild mushrooms, celery root puree & pan juices

### Dessert Course

#### **Caramelized Banana Napoleon**

With chocolate sauce & spice ice cream

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# SUBSTITUTIONS PAGE

PRICES MAY VARY ACCORDING TO SUBSTITUTIONS

## SERVED FIRST COURSES

Creamy Burrata Mozzarella  
With Prociutto di Parma & Arrugula  
\*

Handmade Tortellini  
With Porcini Mushroom Sauce  
\*

Roasted Anaheim Pepper  
Stuffed with mushroom duxelle & a mild garlic-goat cheese cream sauce  
\*

Smoked Salmon Terrine  
With Field Green Salad & Herb Sauce  
\*

Seared Main Scallops  
With baby artichokes, grapefruit-tarragon vinaigrette

## SALAD OPTIONS

Arrigo Salad  
of Arrugula, Orange & Shaved Fennel  
\*

Andrea Salad  
With Chinese Vinaigrette & Beet Chips (Ahi optional)  
\*

Leone Salad  
With roast sweet peppers, goat cheese, pine nuts & balsamic vinaigrette  
\*

Grilled Portabella Mushroom Salad  
With baby spinach, smoked bacon & balsamic vinaigrette  
\*

Humboldt Salad  
With field greens, aged Humboldt Fog Goat Cheese, Black Walnuts &  
Roasted Beets

Note: Check with the Chef for other available soup options

## SOUP OPTIONS

Pappa al Pomodoro  
Rustic Tuscan tomato, basil, garlic & bread soup  
\*

Sweet Corn Soup  
with Poblano Chili & Shitake Mushrooms  
\*

Puree of Asparagus Soup  
\*

Chilled Puree Potato Leek  
with herb crème fraiche  
\*

Cannellini Bean Soup  
with herbs, extra virgin olive oil & sautéed Prawns  
\*

Puree of Roasted Roma Tomato with Basil Pesto

## PASTA MAIN COURSES

Butternut Squash Ravioli  
With Sage Butter, portabella mushrooms & shaved Parmigiano  
\*

Wild Mushroom Ravioli  
With Shiitake Cream Sauce  
\*

Fusilli  
With Wild Boar Sausage Ragù & Ricotta Salata Cheese  
\*

Giant Ravioli  
Filled with ricotta, spinach & herbs with choice of sage butter sauce or  
Porcini mushroom sauce  
\*

Maccheroncini with Oxtail-Chianti Ragù & herbs  
\*

Linguini Buccaniera (Spicy)  
Tomato, oregano & red chili with pieces of Main lobster and a garnish of steamed black mussels  
\*

Porcini Risotto with fresh thyme  
\*

Roasted Australian Lobster (7oz)  
Over saffron-redbell pepper-zucchini risotto

## SEAFOOD SELECTIONS

Grilled Ahi (rare) With ponzu sauce, ginger & snow peas  
\*

Sautéed Salmon Achiote With tomatillo-chipotle sauce  
\*

Scottish Salmon "al Cartoccio"  
Baked in parchment paper with citrus & ginger  
\*

Grilled-Smoked Salmon With celery root puree & red wine sauce

## MEAT SELECTIONS

Roast Tuscan Pork Loin  
With rosemary & thyme, whole Grain Farro, shiitake mushrooms & Jus d'Roti  
\*

Roast Rack of Lamb  
With Tomato Confit, Black Olive & basil  
\*

Pan-Roasted Veal Chop  
With Baby artichoke, roast garlic & caramelized pan juices  
\*

Grilled Elk Chop  
With spice-pomegranite-black pepper infusion & root vegetables

## GARNISH OPTIONS

Horseradish-Celery Root Puree, Haricots Verts, Roasted Fingerling Potatoes, Sautéed  
Baby Artichokes with Thyme Steamed Asparagus

## DESSERT OPTIONS

Ask about available substitutions from our dessert menu

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## *ROOM SET UP (SAMPLES)*

**ELEVATOR ROOM**



12 with Square Table (Non Speaker Program)

**MAIN DINING ROOM**



80 to 100+ Sit Down Dinner Reception or Banquet

**PATIO (NO TENT)**



25 to 45 No Tent (Speaker Program)

**RED ROOM**



16 to 20 with Square Table (Non Speaker Program)

**RED ROOM**



16 to 18 with U Shape Table (Speaker Program)

**PATIO (TENT)**



25 to 50 Tent (Reception Set Up)

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